

Title (en)

Method for preparing a half-hard or hard cheese, and cheese thus obtained.

Title (de)

Verfahren zur Herstellung von Halbhart- oder Hartkäse und derart hergestellter Käse

Title (fr)

Procédé de fabrication de fromage à pâte semi-dure ou dure et fromage ainsi obtenu

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Application

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Priority

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Abstract (en)

[origin: EP1287744A1] The invention relates to a method for preparing a foil-ripened hard or half-hard cheese, wherein the ripening step is adjusted such, that the flavor development is improved and corresponds to that of a cheese having undergone a standard ripening. Further, the invention relates to a foil-ripened cheese which, as to flavor, corresponds to a standard ripened cheese provided with a conventional cheese covering means. In particular an adjunct starter which has a higher proteolytic and/or peptidolytic capacity is added to the cheese milk in addition to a conventional amount of starter.

IPC 8 full level

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CPC (source: EP)

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